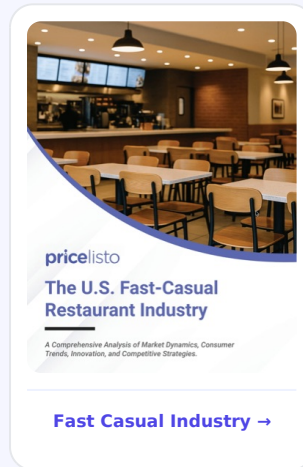




Angel Indian Restaurant

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered

ITEM	PRICE
2. Garlic Naan	\$5.00
2. Butter Chicken Clay oven cooked dark chicken meat simmered in tomato sauce.	\$19.99
1. Butter Naan	\$4.00
9. Basmati Rice	\$4.00
8. Saag Paneer / Tofu Vegan. Local green, ginger and garlic chilli	\$18.99
1. Mango Lassi Sweet.	\$4.00
6. Amul Cheese Naan	\$6.00
4. Samosa Crispy pastry stuffed with chilli potatoes and peas	\$5.99
12. Dal Tadka Vegan. Cumin, red onion, ginger, garlic whole yellow lentil	\$17.99
3. Samosa Chat Sweet & sour chutney, yogurt, chickpeas	\$11.99
6. Goat Dum Biryani Goat, basmati rice, saffron served with raita.	\$25.99
5. Paneer Bhurji Lajawab Homemade indian cheese, onion, tomato, spices	\$21.99

Appetizer - Vegetarian

ITEM	PRICE
3. Samosa Chat (Appetizer - Vegetarian) Sweet & sour chutney, yogurt, chickpeas	\$11.99
4. Samosa (Appetizer - Vegetarian) Crispy pastry stuffed with chilli potatoes and peas	\$5.99
5. Lassuni Gobi Vegan. Crispy cauliflower tossed in a tomato and garlic sauce	\$9.99
12. Paneer P.B35 Home made paneer, pepper, onion and chilli	\$14.99
8. Pani Puri Vegan. Potatoes sweet and spices chutneys.	\$8.99
11. Paneer Tikka Homemade Indian cheese yogurt ginger and garlic	\$14.99
6. Veg Pakoda Vegan. Mix veg, ground chickpeas, chat masala, chutneys	\$10.99
7. Paneer Pakoda Homemade Indian cheese, ground chickpeas, chat masala, chutneys	\$11.99
10. Mumbai Bhel Puri Tomatoes, onion, green & tarmarind chutney, sev papdi	\$10.99
2. Aloo Tikki Chat Potatoes, tamarind, turmeric, ginger, cumin	\$11.99

ITEM	PRICE
1. Lakhanpur De Bhalle Moong dal, black pepper, ginger, garlic	\$11.99
Appetizer - Non-Vegetarian	
ITEM	PRICE
4. Garlic Fried Chicken Chicken with bone, ginger, garlic, ground chickpeas	\$22.99
5. Lamb Chops (3 Pcs) Juicy lamb marinated with ginger and garlic cooked to your taste	\$20.99
9. Tandoori Salmon Salmon, lemon, ginger, garlic, garam masala	\$22.99
7. Keema Pav Ground lamb, green peas cloves lemon juice	\$14.99
11. Egg Pav Scrambled egg, onion, spices served with pav	\$12.99
3. Chicken P.B 35 Boneless chicken pepper, onion and chilli	\$15.99
6. Seekh Kebab Minced lamb with fresh chilli roasted in a clay oven	\$20.99
8. Fish Fry Pompano fish, mustard, ginger, chilli, deep fried	\$22.99
10. Fish Amritsari Crispy deep fried boneless fish, marinated with chilli and butter	\$15.99
1. Chicken Tikka Boneless chicken marinated in aromatic sources roasted in a clay oven.	\$16.99
2. Tandoori Chicken Chicken with bone marinated in yogurt and chili	\$20.99
Main Course - Vegetarian	
ITEM	PRICE
12. Dal Tadka (Main Course - Vegetarian) Vegan. Cumin, red onion, ginger, garlic whole yellow lentil	\$17.99
5. Paneer Bhurji Lajawab (Main Course - Vegetarian) Homemade indian cheese, onion, tomato, spices	\$21.99
8. Saag Paneer / Tofu (Main Course - Vegetarian) Vegan. Local green, ginger and garlic chilli	\$18.99
3. Paneer Tikka Masala Homemade cheese, cream, spices, tomato, curry	\$21.99
6. Matar Paneer Green peas, homemade indian cheese, tomato & chillies	\$18.99
11. Dal Makhni Black lentil cooked over a low flame cooked with herbs and chilli	\$18.99
14. Aloo Gobi Vegan. Potato, cauliflower, chilli, ginger and garlic	\$17.99
16. Aloo Baingan Vegan. Potatoes, eggplant, spices, onion, tomato	\$17.99

ITEM	PRICE
9. Bhindi Masala Vegan. Fresh okra, ginger and garlic chilli	\$17.99
13. Channa Masala Vegan. Chickpeas mango powder, cumin	\$17.99
4. Paneer Makhani Homemade indian cheese, tomatoes and chilli	\$18.99
10. Rajma Masala Vegan. Kidney beans, turmeric, ginger	\$17.99
7. Mix Vegetable Vegan. Spinach, mixed vegetables, paneer peppers	\$18.99
15. Vegetable Moilee Vegan. Mixed vegetables, mustard seed, coconut milk, onion, ginger	\$17.99
1. Lotus Root Kofta Paneer, fenugreek tomato curry lotus	\$18.99
2. Paneer Kadai Homemade indian cheese, pepper, tomatoes	\$18.99

Main Course - Non-Vegetarian

ITEM	PRICE
7. Lamb Rogan Josh Cubes of lamb cooked in a tomato and onion sauce.	\$21.99
12. Goat Madras Goat, onion, turmeric, tomatoes	\$22.99
14. Fish Moilee Fish, mustard seed, coconut milk, onion, ginger	\$21.99
3. Chicken Vindaloo Goan style chicken cooked with potatoes in a chili sauce with a touch of vinegar	\$19.99
11. Goat Bhuna Goat, red onion, ginger, chilli	\$22.99
15. Prawn Chettinad Curry leaves, coconut, cloves, ginger	\$22.99
8. Lamb Bhuna Cubes of lamb, red onion, ginger chilli	\$21.99
9. Lamb Vindaloo Goan style lamb cooked with potatoes in a chilli sauce with a touch of vinegar	\$21.99
10. Lamb Madras Lamb, onion, turmeric, tomatoes	\$21.99
4. Chicken Kadai Boneless chicken, red onion, ginger, pepper, chilli	\$19.99
5. Chicken Saag Chicken, local green, garlic, chili	\$19.99
6. Chicken Madras Chicken, onion, turmeric, tomatoes.	\$19.99
13. Laal Maas Baby goat, onion, green chili	\$22.99
2. Butter Chicken (Main Course - Non-Vegetarian) Clay oven cooked dark chicken meat simmered in tomato sauce.	\$19.99

ITEM	PRICE
1. Chicken Tikka Masala Marinated chicken, red chilli powder, garam masala	\$20.99
Chef's Special	
ITEM	PRICE
6. Goat Dum Biryani (Chef's Special) Goat, basmati rice, saffron served with raita.	\$25.99
5. Chicken Dum Biryani Chicken, basmati rice, saffron served with raita.	\$22.99
4. Vegetable Dum Biryani Fresh veg, paneer, basmati rice, saffron served with raita.	\$20.99
1. Chole Bhatura Chickpeas, fried flat bread and spices.	\$17.99
Bread & Sides	
ITEM	PRICE
6. Amul Cheese Naan (Bread & Sides)	\$6.00
9. Basmati Rice (Bread & Sides)	\$4.00
8. Lacha Paratha	\$7.00
5. Tandoori Roti Vegan.	\$4.00
10. Raita	\$4.00
3. Sesame Naan	\$5.00
4. Kalonji Naan	\$5.00
7. Peshwari Naan Sweet.	\$6.00
2. Garlic Naan (Bread & Sides)	\$5.00
1. Butter Naan (Bread & Sides)	\$4.00
Drinks	
ITEM	PRICE
3. Fresh Lime Soda	\$4.00
7. Coke / Coke Zero	\$2.00
6. Thums Up	\$3.00
9. Seltzer Water	\$2.00
4. Masala Chai	\$3.00
5. Limca	\$3.00
8. Water Bottle	\$2.00
1. Mango Lassi (Drinks) Sweet.	\$4.00

ITEM	PRICE
2. Punjabi Lassi Salty.	\$4.00
Dessert	
ITEM	PRICE
3. Rasmalai	\$6.00
1. Gulab Jamun	\$6.00
2. Kheer	\$6.00